

## IN THE CLAIMS

1. (Currently Amended) A process for the stabilization of 2-acetyl-1-pyrroline, the process consisting essentially of ~~comprising~~ the steps of:

(a) dissolving a binder in water containing an emulsifier to form a solution,

(b) adding an ethanol solution of 2-acetyl-1-pyrroline to the solution formed in step (a) to form a step (b) solution,

(c) homogenizing the step (b) solution to form a homogenized solution,

and

(d) drying the homogenized solution of step (c) to form 2-acetyl-1-pyrroline in a dispersible dry powder form, wherein said steps (a)-(d) impart stability to form the 2-acetyl-1-pyrroline such that it can be used as a ~~non-labile~~ flavorant to impart ~~that can impart~~ a basmati aroma to a foodstuff in the dry powder form in which it can be maintained prior to such use.

2. (Previously Presented) The process of claim 1, wherein in step (a), the binder is a vegetable source.

3. (Previously Presented) The process of claim 2, wherein the binder is selected from the group consisting of gum acacia, starch and mixtures thereof.

4. (Previously Presented) The process of claim 1, wherein the 2-acetyl-1-pyrroline is added with respect to the binder in a weight ratio of 0.1 to 1.0:2000.
5. (Previously Presented) The process of claim 1, wherein in step (a), the emulsifier is selected from the group consisting of Tween 80 and Tween 60.
6. (Cancelled).
7. (Previously Presented) The process of claim 1, wherein in step (d) the drying comprises vacuum shelf drying or spray drying.
8. (Previously Presented) The process of claim 7, wherein the drying is vacuum shelf drying and is performed at reduced pressure of 24" and at a temperature in the range of 30° - 60°C.
9. (Previously Presented) The process of claim 7, wherein the drying is spray drying and is carried by using a feed rate of 80 ml/min[.] with an inlet air temperature of 140°C and outlet temperature of 80°C.
10. (Cancelled).
11. (Cancelled)
12. (Previously Presented) The process according to claim 1, wherein the non-labile

flavorant does not comprise a salt of 2-acetyl-1-pyrroline.

13. (Previously Presented) The process according to claim 1, wherein the water to which the binder is added in step (a) contains 4 drops of the emulsifier.

14. (Previously Presented) The process according to claim 1, wherein the step (b) solution is homogenized for 3 to 5 minutes in step (c).

15. (Withdrawn) A non-labile flavorant prepared by the process of claim 1.

16. (Withdrawn) A method for flavoring a foodstuff comprising providing the non-labile flavorant of claim 15 and adding it as is to the foodstuff.